

AN AGE-OLD RECIPE

The roots of Sbrinz AOP go far back into the 16th century. Even today, Sbrinz AOP is produced just as it was in the old days: from impeccable, fresh raw milk.

There is a good reason for this: a high-quality product also requires first-class raw materials.



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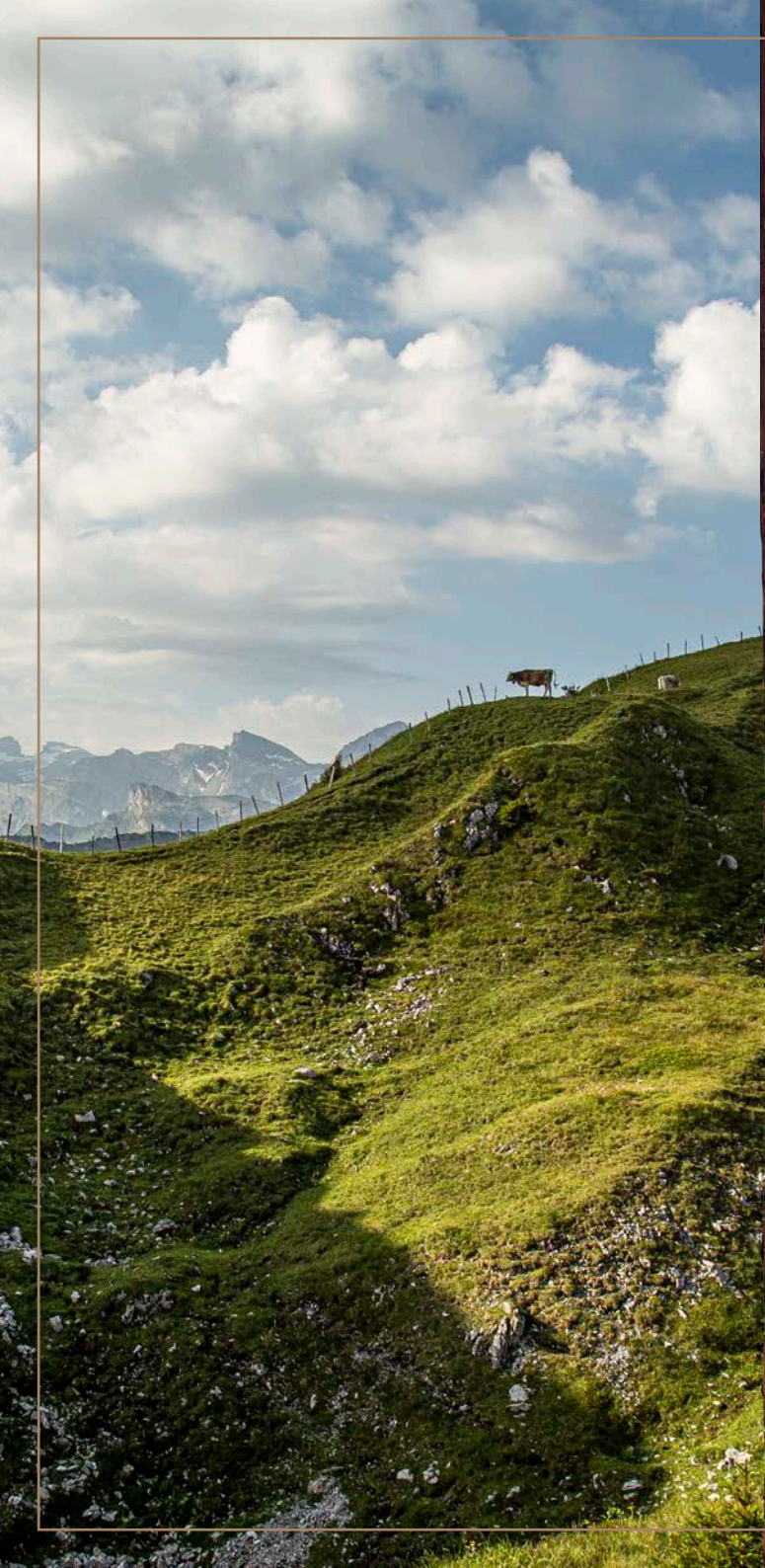
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ALP SBRINZ AOP





ORIGIN

During the summer months (summering season), the cows graze on the verdant meadows of the Central Swiss Alps.

They eat a variety of fine herbs as well as lush grasses. Alp Sbrinz AOP is produced in our eight alpine cheese dairies with this fresh and qualitatively impeccable milk.

The cheese contains no additives and is lactose-free. The pleasure of a 100% natural, high-quality product is guaranteed.

PURE PLEASURE

Alp Sbrinz AOP has an intense flavour with small differences from alp to alp. Broken into small chunks, it goes wonderfully with a glass of wine, cider or champagne. Enjoy your meal!

ALPINE AIR

As the name says: this cheese speciality comes from the heights. Sbrinz is protected with the AOP quality mark and is produced on the alp according to strict specifications.

